



## **RASPBERRY & ROSE SWIRL CHEESECAKE**

*Setting time 10.5 hours or preferably overnight | Serves 4*

We can never get enough dairy free cheesecake. This raspberry & rose swirl wonder tastes as good as it looks and thanks to our healthier vegan Creamy Sheese it can be enjoyed with a little less guilt than your average cheesecake.

### **Ingredients**

2x255g tub Bute Island Original Creamy Sheese  
250g dairy-free digestive biscuits  
100g coconut oil  
Pinch of fine sea salt  
80g icing sugar  
1 tsp vanilla paste  
Zest of ½ unwaxed lemon  
150g Scottish raspberries  
1 tsp good quality rose extract

### **Cooking Method**

Break the digestive biscuits into fine crumbs, using a food processor, blender or rolling pin.

Heat the coconut oil in a pan over a low heat until melted. Pour the biscuit crumbs and salt into the oil and stir to combine fully. Press the mixture into an 8" cake tin and refrigerate for 2 hours.

To make the filling, add the Original Creamy Sheese, icing sugar and vanilla paste to a bowl and use an electric whisk to mix together until light and creamy. Stir through the lemon zest. Generously spoon the mixture over the base. Refrigerate for at least 8 hours, preferably overnight.

To make the raspberry and rose topping, heat the raspberries and rose extract in a pan for 5 minutes until the fruit has cooked down. Spoon into a blender and blend on high until smooth. Pour through a sieve to remove any pips. Use a teaspoon to spoon the sauce over the Sheesecake, making a swirling pattern as you go.

Return to the fridge for 30 minutes before serving.

